

Caramelized Onion Burgers

with Cheesy Potatoes

4 SERVINGS

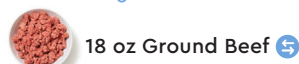
⌚ 35-45 MINS

 **Blue Apron**
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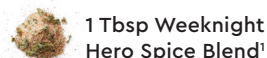
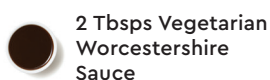
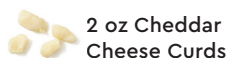
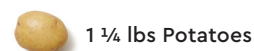
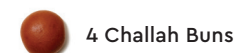
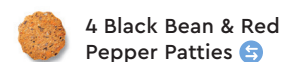
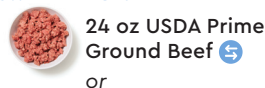


Ingredients*

Customized ingredients



SWAPPED FOR:



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¹ Onion Powder, Garlic Powder, Smoked Paprika & Whole Dried Parsley
*Ingredients may be replaced and quantities may vary.



"Alexa, find Blue Apron recipes."

1 Make the cheesy potatoes

- Place an oven rack in the center of the oven; preheat to 450°F.
- Line a sheet pan with foil.
- Wash and dry the **potatoes**; cut into 1/2-inch rounds.
- Roughly chop the **cheese curds**.
- Grate the **white cheddar** on the large side of a box grater.
- Place the **potato rounds** on the sheet pan; drizzle with **olive oil** and season with salt, pepper, and **half the spice blend**. Toss to coat; arrange in an even layer.
- Roast 20 to 22 minutes, or until lightly browned and tender when pierced with a fork.
- Leaving the oven on, remove from the oven. Evenly top with the **chopped cheese curds** and **grated white cheddar**.
- Return to the oven and roast 2 to 3 minutes, or until the cheese is melted.
- Remove from the oven.



2 Prepare the remaining ingredients & make the sauce

- Meanwhile, halve, peel, and thinly slice the **onions**.
- Halve the **buns**.
- Roughly chop the **pepper**. Thoroughly wash your hands and cutting board immediately after handling.
- In a bowl, combine the **ketchup**, **mayonnaise**, and **as much of the chopped pepper as you'd like**, depending on how spicy you'd like the dish to be; season with salt and pepper. Taste, then season with salt and pepper if desired.



3 Caramelize the onions

- In a large pan (nonstick, if you have one), heat a drizzle of **olive oil** on medium-high until hot.
- Add the **sliced onions**; season with salt and pepper. Cook, stirring occasionally, 7 to 9 minutes, or until lightly browned and softened.
- Add the **vinegar** (carefully, as the liquid may splatter) and **Worcestershire sauce**. Cook, stirring frequently, 30 seconds to 1 minute, or until combined. Turn off the heat.
- Transfer to a bowl. Taste, then season with salt and pepper if desired. Cover to keep warm.
- Rinse and wipe out the pan.



4 Form & cook the patties

- Place the **beef** in a bowl; season with salt, pepper, and the **remaining spice blend**. Gently mix to combine.
- Using your hands, form the mixture into four 1/2-inch-thick patties.
- In the same pan, heat a drizzle of **olive oil** on medium-high until hot.
- Add the **patties**. Cook 4 to 5 minutes per side (flipping carefully, as the oil may splatter), or until browned and cooked through.*
- Leaving any browned bits (or fond) in the pan, transfer to a plate.



CUSTOMIZED STEP 4

If you chose Prime Ground Beef

- Form and cook the patties as directed in Step 4.

If you chose Black Bean Patties

- Sprinkle both sides of the **patties** with the **remaining spice blend**.
- In the same pan, heat a drizzle of **olive oil** on medium-high until hot.
- Add the seasoned patties. Cook 4 to 6 minutes per side, or until browned and heated through.
- Transfer to a plate.
- Wipe out the pan.

5 Toast the buns & serve your dish

- Working in batches, add the **halved buns**, cut side down, to the same pan. Toast on medium-high 30 seconds to 1 minute, or until lightly browned.
- Transfer to a work surface.
- Assemble the burgers using the **toasted buns**, **as much of the sauce as you'd like**, the **cooked patties**, and **caramelized onions**.
- Serve the **burgers** with the **cheesy potatoes** and any remaining sauce on the side. Enjoy!



*The USDA recommends a minimum safe cooking temperature of 160°F for beef.

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CONTAINS: SEE INGREDIENT PACKAGING FOR ALLERGEN(S).

Produced in a facility that processes crustacean shellfish, egg, fish, milk, peanuts, soy, tree nuts, and wheat.

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